

FOOD PREPARATION WORKERS/GRILL CHEF

Summary

Outgoing Gourmet Chef offering extensive knowledge of hospitality etiquette, food preparation and superior customer service. Restaurant professional with 21 years in FOH and BOH operations. Customer service and food handling expertise. Skilled at memorizing menu items and orders.

Highlights

- Team Building and Project management, Cross Functional Team Leadership,
- Proficient in food preparation and cooking Crew Leader, Team Player, Gourmet Chef
- Pastry Chef, Gourmet Cuisines, Baker
- Proficient in food preparation and cooking
- Food Service
- Sous Chef, Pastry Chef, Line Cook, Prep
- Executive Chef, Sous Chef, Pastry Cook
- Hospitality & Culinary Management (9 years 6 months)
- MENU DEVELOPEMENT (7 years 9 months)
- Restaurant Management/Food Service (10 years 9 months)
- Grill Cook, Deep Fryer, Beverage Designer
- Food & Beverage Service
- Restaurant Management/Hospitality
- Prep Cook and Serving On Line
- Microsoft Word and Excel/ General Business
- MCP Microsoft Windows 2000 Certified Professional
- business and professional
- Hospitality, Tourism, Culinary Arts
- Team Building and Project management
- Cross Functional Team Leadership
- text __additionalInfo
- BeKnown
- Terms of Service -
- Privacy Policy -
- Security -
- Feedback

Highly responsible and reliable

Works well under pressure

Extensive hospitality background

Safe-Serv Food and beverage specialist

Serv-Safe Food safety understanding

Food Handlers Card

Accomplishments

- June 2010 Top Of My Class In Original Preparation! Food Service Specialist Le Cordon Blue Culinary College June 2007 Gourmet Cuisine Chef@Your Service ServSafe Food Protection Manager McFatter Technical College September 2006 Certificate Of Diploma/Completion Of Training Internship.
- Professional Memberships/Awards National Restaurant Association United Workers & Commercial Foods Gourmet Chefs Of America GOURMET CHEF OF THE YEAR-2008.

Awarded "Outstanding Employee" in 2010

Experience

August 2013

to

August 2014

Company Name City , State Food Preparation Workers/GRILL CHEF

- Food & Beverage Serving CONNECT Summary GOURMET @YOUR SERVICE: When YOU Want The Best, Don't YOU Settle For Nothing Less~! On Call 24/7 365 days per Year.
- YOU Won't Be Disappointed! Experience Other.

July 2013

to

June 2014

Company Name City , State Pastry Chef

- Prepare All Foods For The Line Cook/Sous Chef For Cooking.
- Serve Finished Meals On Front Line.
- Dishwasher, Etc.
- Skills: Food & Beverage Service, Restaurant Management/Hospitality, Prep Cook and Serving On Line Gourmet.

March 2010

to

May 2013

Company Name City , State Grill Chef

- 3 years 2 months) * Aventura, Florida Prepared All Line Foods & Desserts In A Timely Fashion Per Customer Request.
- Skills: Pastry Chef, Gourmet Cuisines, Baker, Hospitality & Culinary Management, MENU DEVELOPEMENT, Restaurant Management/Food Service Master.

April 2001

to

August 2010

Company Name City , State Grill Master

- 9 years 4 months) * Hallandale Beach, Florida.
- Grill All Steaks To Perfection Per Customer Orders & Special Requests.
- Skills: Grill Cook, Deep Fryer, Beverage Designer.

February 2008

to

October 2009

Company Name City , State Prep Chef

- 1 years 8 months) * Davie, Florida.
- Sales Vendor, Team Sales Flyers, Display Menu Development/Specials.
- Skills: Proficient in food preparation and cooking, Hospitality & Culinary Management,.
- MENU DEVELOPEMENT, Restaurant Management/Food Service.

September 1995

to

December 2000

Company Name City , State Crew Leader and Kitchen Manager

Assisted guests with making menu choices in an informative and helpful fashion. Maintained knowledge of current menu items, garnishes, ingredients and preparation methods. Delivered exceptional service by greeting and serving customers in a timely, friendly manner. Appropriately suggested additional items to customers to increase restaurant sales. Answered questions about menu selections and made recommendations when requested.

Education

2010

Johnson & Wales University City , State , United States Associate of Arts : Culinary Arts, Hospitality Administration and Management

Culinary Arts, Hospitality Administration and Management

2007

Le Cordon Blue Culinary College City , State , USA Associate Degree : Hospitality Administration and Management, Culinary Arts, Restaurant and Food Services Management

Hospitality Administration and Management, Culinary Arts, Restaurant and Food Services

Management

2006

Mcfatter Technical College City , State , USA Certification Commercial Foods, Culinary Arts Management, Gourmet Cooking & Seafood Preparation : Culinary Arts/Hospitality

Commercial Foods and Pastry's / Wine & Spirits.

1977

Richard J. Daley College City , State , USA Associate Degree : Business and Managerial Economics, Restaurant and Food Services Management, Hospitality Administration and Management

Business and Managerial Economics, Restaurant and Food Services Management, Hospitality

Administration and Management Test Scores

* Culinary Arts/Hospitality : 4.0

Additional Information

- American Red Cross Volunteer Of The Year~2005.
- *Bell Ringer/Salvation Army @ Fort Lauderdale, Florida. 2006.
- *Guest Speaker/ American Cancer Society -2007.

Skills

Arts, Cooking, Fashion, Functional, Team Building, Team Leadership, MCP, Excel, Microsoft Windows 2000, Microsoft Word, Project management, Restaurant Management, Sales, Team Player